BEER & FOOD TASTING
WITH DOG HAUS BIERGARTEN:

• The Bad Mutha Clucka
• The OG Cholula Burger

• Peabody Heights Unforgivable Curses
• Peabody Heights Mr Trash Wheel’s Lost Python Ale

DRINK DRAMATURGY

There are few pairings as iconic as beer and sausage. This does not mean the combinations are limited—anything from a crisp Kolsch to a creamy Stout can pair well with the right dish. This is exactly what Dog Haus Biergarten does, offering a whole spectrum of flavor with hot dogs, sausages, burgers, and craft beer on tap. Dog Haus is open for delivery, curbside pickup, and outdoor seating at their Bethesda and Kentlands locations.

Belgian ales are flavorful and complex without being overwhelming, and a great match for any type of food, especially hearty meat dishes. From Lambics and Witbiers to Saisons and Dubbels, these beers are malt forward and are defined by the unique yeast strains used to ferment them. Belgian-style yeasts tend to hold well at higher fermentation temperatures and add rich spice and fruit flavors.

Brewing in Belgium was closely tied to the Catholic Church, a tradition that lives on through Trappist and Abbey ales. Trappist beer must be brewed in a monastery, under the supervision of Trappists monks. Abbey ales are secular, but are made in the same monastic style, typically including Dubbels, Tripels, and Blondes. A Tripel is a strong pale ale, and a Dubbel is a strong brown ale. Blonde ales are lighter—both in color and alcohol content—with a crisp, refreshing finish. The terms Dubbel and Tripel refer to the alcoholic strength of the beer, determined by the amount of malt used for brewing.

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